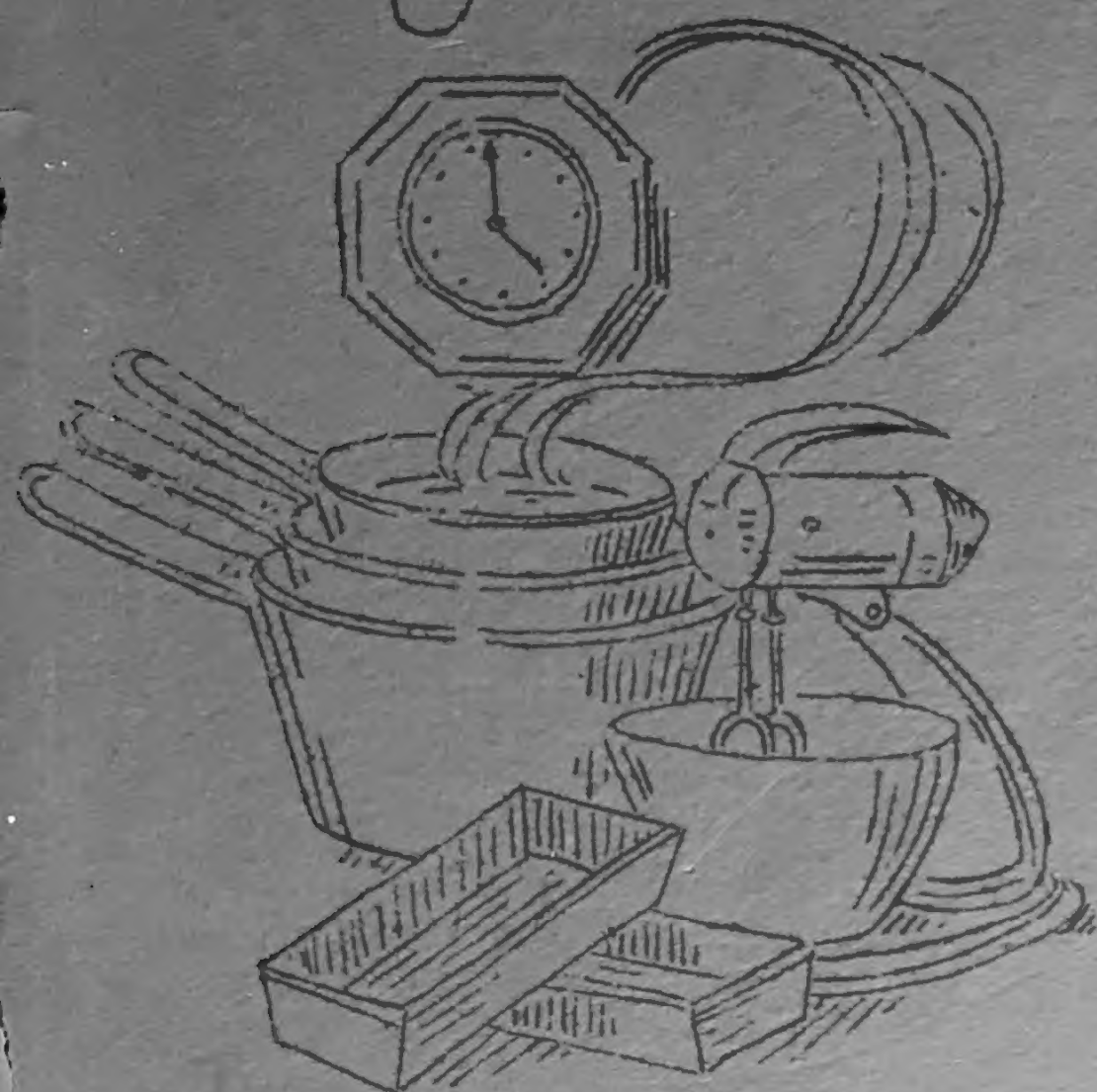


ooking and Baking



RECIPE
BOOK

*Complimentary
Helle F. Huddell*

FAVORITE RECIPES

OF

THE WOMAN'S SOCIETY OF
CHRISTIAN SERVICE

SAINT MARK'S METHODIST CHURCH
GARRISON AT LIBERTY HEIGHTS AVE.
BALTIMORE, MARYLAND

COLLECTED AND COMPILED
BY THE
GRAND CENTRAL STATION GROUP

- 1942 -

ACKNOWLEDGMENT

Acknowledgment is due and is gratefully made to each individual who had a part, whether large or small, in this project.

With YOUR cooperation the task of all of us was made easier, but the merits of the book were made greater.

THE GRAND CENTRAL STATION GROUP

"RECIPE FOR A DAY"

Take a dash of water cold,
A little leaven of prayer,
A little bit of sunshine gold
Dissolved in the morning air.
Add to your meal some merriment
As you serve your kith and kin,
And then the chief ingredient,
A plenty of work thrown in.
Now spice this all with the essence of love,
And another bit of prayer,
Let the Good Old Book and a look above
Complete a well spent day.

Anonymous

CONTENTS

APPETIZERS	Page 1
BEVERAGES	Page 2
SOUPS	Page 33
MEAT	Page 4
SEA FOOD	Page 14
RELISHES	Page 17
SALADS AND SALAD DRESSINGS	Page 19
BREADS	Page 25
CAKES AND CAKE FILLINGS	Page 32
SMALL CAKES AND COOKIES	Page 45
PIES AND PASTRY	Page 55
DESSERTS	
HOT	Page 63
CHILLED	Page 63
FROZEN	Page 70
CANDIES	Page 73
CASSEROLE DISHES	Page 76
MISCELLANEOUS	Page 80

ABBREVIATIONS

tsp.	-	teaspoonful
tbsp.	-	tablespoonful
c.	-	cup
lb.	-	pound
oz.	-	ounce
pkg.	-	package
qt.	-	quart
pt.	-	pint

MEASURES

3 teaspoons	-	1 tbsp.
3 tbsp.	-	1/2 cup
16 tbsp.	-	1 cup
2 cups	-	1 pint
1 oz.	-	1 tbsp. butter
1/2 lb.	-	1 cup
1 lb.	-	2 cups
1/2 cup = 4 oz = 8 tbsp = 1/4 lb. butter		

EQUIVALENTS

2 c. granulated sugar	-	1 lb.
3 c. powdered sugar	-	1 lb.
3 c. brown sugar	-	1 lb.
4 c. flour	-	1 lb.
chocolate: 1 oz	=	1 square = 5 tbsp. grated
6 egg whites	-	1/2 cup
6 egg yolks	-	1/2 cup
chicken (5 lb.)	-	1 qt. meat

Prov. 31:15 - "She riseth also while it is
yet night and giveth food
to her maidens".

Prov. 31:8 - "Feed me with the food that
is needful for me".

CRANBERRY COCKTAIL
(Strictly White Ribbon)

1 qt. cranberries
1 qt. water
5 or 6 whole cloves

Cook until soft, strain and add 2 cups sugar.
Cook 5 minutes. Cool. Add 2 cups of orange
juice, or part grapefruit juice or mixed juices,
and 2 tbsp. lemon juice. Just before serving
add 1 bottle of ginger ale. Serve very cold.
One-half quantity makes about 1-1/2 quarts.

Mrs. Lewis R. Curlett

TOMATO JUICE COCKTAIL

1 #3 can tomato juice	1 tsp. parsley (minced)
1 small onion, thinly sliced	
1 tsp. granulated sugar	1 bay leaf
1/2 tsp. salt	1 stick of celery (bruised)

Combine ingredients listed and allow to chill
15 minutes. Strain and serve very cold. To
bruise celery, twist it so as to break fibers.
Serves 6 to 8.

Louise Monroe

SPRING FESTIVAL PUNCH

10 oranges
5 lemons
3 pints pineapple juice
8 quarts ginger ale
2 lbs. sugar - made into syrup with 1 pt.
of water

Heat to make sugar syrup

Mix orange, lemon and pineapple juices with sugar syrup and chill. When ready to serve, add the ginger ale and ice. Serves 70 to 80.

Mrs. Ivan Bront

CURRENT PRZ
(Summer Drink)

1-1/2 cups currant jelly
2 cups boiling water
2-1/2 cups orange juice
2/3 cups lemon juice
1 qt. ginger ale

Beat currant jelly with rotary beater until fluffy. Add boiling water. Beat until jelly is dissolved. Add fruit juices. Chill. Just before serving, add ginger ale and serve over crushed ice.

Mrs. Harry Frey

CLAM CHOWDER

1 qt. water and clam juice
 2 doz. clams
 4 or 5 potatoes
 5 or 6 slices of bacon fried and cut up
 2 big onions)
 1 can corn) ground through the chopper
 1 can tomatoes)

Add clams, parsley, salt, pepper, 4 or 5 crackers crumbled. 1 qt. of milk last.

Mrs. Walter W. Dew

CLAM CHOWDER

1 cup chopped carrots	6 cups water
1/4 cup chopped onion	1 qt. milk
1-1/2 cup celery	5 tsp. salt
1 qt. clams (chopped)	1 tsp. pepper
1 cup potatoes	6 tbsp. flour
1-1/2 tbsp. chopped parsley	dash of paprika
2 tbsp. butter	

Cook all vegetables and clams half hour with seasonings and water. Heat milk in separate saucepan. Make paste of flour, use half in milk, other half in vegetable mixture. Combine both. Add butter and serve.

Mrs. A. M. Hubbard

... that is, ... great?
Shakespeare

THE MEAT

For a piece of meat, about one inch thick, the first of which is to be served, brown one side with flour and salt and pepper as usual. Turn the flour well over the meat. Then turn the meat on the other side. Cook for about 10 minutes on each side. Then turn the meat into a pan of tomato sauce and an equal quantity of water. An onion and a little pepper should also be added. Have enough liquid for basting cover. Cover the pan and simmer for two hours or until meat can be cut with a fork. Water may be added in order to keep the liquid reached closely as meat is still very dry and thick.

... ..

CHILI CON CARNE

1 lb. ground round steak 1 can kidney beans
2 can tomato soup 1 onion (diced)
2 tbsp. chili powder

Brown the meat and onion in little butter. Add remaining ingredients and simmer for one hour.

Mrs. J. J. Lovell

SPANISH CHICKEN

Slices of bacon. Remove from pan and
 remove all fat to grease already in pan.
 In pieces of chicken (wings, backs, neck,
 thighs, etc.) then nicely browned,
 in medium size kettle $\frac{3}{4}$ full of
 boiling salted water and let cook. Meanwhile
 2 green peppers, 1 red pepper, 1 clove of
 garlic, 1 slice sliced together. When
 can add to kettle of chicken. Cook until
 chicken is tender, add one cup canned peas,
 1 cup of tomatoes, $\frac{1}{2}$ cup of rice. See
 if chicken falls from bones and rice is ten-
 der. Add salt and water, if necessary.

May 1 Clayton

PRESSED CHICKEN

After boiling a chicken in small quantity of
 water until meat falls from bones, pick meat
 and chop medium fine. Season with chopped
 celery, salt and pepper. Add to the water in
 which chicken was boiled 1 cup. Knox gelatine
 which has been soaked in a little water.
 Then boil down to one pint. Mix half of this
 through strainer, cover bottom of mold with
 slices of hard boiled eggs. Then put in a
 layer of chicken, then egg slices on sides of
 mold. Then another layer of chicken. Pour
 over this the rest of the stock which will
 go through, forming a jelly. Slice and put
 on lettuce leaf. Put a spoonful of mayonnaise
 on top.

May 1 Lee

SAVORY WHEAT LOAF

1 cup crumbs 1/4 cup grated onion
1 tsp. salt
1/2 tsp. pepper
1/2 cup eggs
1 egg
Shape into loaf. Cover
in hot oven (400 F)
about 1 hour.

3 tbsp. brown sugar
1/4 cup catsup

1/4 tsp. nutmeg
2 tsp. dry mustard

Gladye Jones

WHEAT LOAF

1 1/2 lbs. round steak ground with 1/2 lb. lean
and several stalks celery (ground well). Add salt,
pepper, poultry season, 1 tbsp. sugar, chopped
parsley, onion and green pepper if desired. Put
into this 1 small can tomatoes, 12 French potatoes
and 2 tbsp. milk. Mix thoroughly and mold into
loaf, baste with water and tomato. Bake about 1
hour. Flour the top and thicken gravy when
finished.

Mrs. Lewis R. Carlett

MEAT LOAF

1-1/2 lb. beef (round))
 1/2 lb. pork) ground together
 1/2 lb. veal)
 2 eggs
 1/2 cup tomato juice
 3 level tbsp. tapioca
 1 tbsp. minced onion
 1 tsp. salt
 1/4 tsp. pepper

Mix meat and let stand one-half hour. Form into loaf shape lightly into loaf pan. Dot with butter or put onion strips on top. Bake in moderate oven about one hour. This is light and moist and very nice served cold. May be served with mushroom sauce.

Mrs. Vera E. Newell

MEAT SAUSAGE

1-1/2 lb. lean pork ground
 2 onions brown with meat (medium)
 1 qt (large) can tomatoes
 1 pkg. Kneller's bread noodles
 1 large can mushrooms
 1 pkg. Old English cheese

Brown meat. Do not cook noodles before putting them in the mixture. Use all broth from tomatoes and mushrooms; might have to use 1 cup of water. Bake 1-1/2 hour. Serve with beet relish.

Mary Saythe Klotzner

1 lb. sugar
1 lb. fresh pork) together
1 egg
1 cup milk

1 cup corn flakes
salt and pepper

Mix and mold into loaf. Form into a loaf and bake in a casserole or open pan for 1-1/2 hours at 350 degrees F. Taste occasionally. Serves 2.

Janet A. Frazier

MEAT LOAF

2 lbs. raw ham) ground
1 lb. lean pork) together
2 eggs, beaten
2 cups milk

2 cups bread crumbs

Make into loaf. Stick in a few onion slices and bake two hours.

Mrs. F.O. Thompson

MEAT LOAF

1/2 lb. ground beef
1/4 lb. ground pork
1/4 lb. ground veal
salt and pepper (to taste)

2 onions
1/2 cup bread crumbs
(or more)

Make roll 2-1/2" in diameter after mixing ingredients well. Put in hot oven with a tiny bit of grease to keep it from sticking. Pour can of tomato sauce over loaf 10 minutes before taking out of oven. Bake 30 to 40 minutes.

Mrs. Owens

BEAN WITH POTATO DUMPLINGS

2 lb. beef
1 cup vinegar
1 cup water
salt

2 tbsp. sugar
6 cloves
6 bay leaves
2 onions, sliced
1/2 lemon, sliced

Put meat in 2" squares or serving pieces. Mix all ingredients and pour over the meat. If not enough liquid, add more water. Let stand over night. Then roll in flour and shake a little. Add to liquid and cook. Let dumplings be very tight. Let cook 15 min. and 1/2 cup of ginger snaps. Take out and strain cream, packing as much as you can thru a sieve.

SPANISH MEAT BALLS

1 large onion, minced,
cooked in skins
2 eggs

1/2 cup flour
1 tsp. salt
little nutmeg

Put onion and potato in a bowl and make a deep hole in center and add the minced eggs. Add 1/2 cup flour, 1 tsp. salt, and a little nutmeg. Mix all together and make balls. Place in a pan and cook a few min. about 5 minutes.

Beattie Lehr

SPANISH MEAT BALLS

1 1/2 lbs. ground beef
1 onion (diced)
1 egg (beaten)

1 green pepper (diced)
salt & pepper to taste
ground crackers or bread
to hold together

one can tomato
sauce
brown with buttered

Mrs. George Barth

onion

green pepper

3/4 lb. ground beef

... together. When brown add tomato paste, soup and tomatoes. Cook slowly in double boiler for 1 1/2 hours. ... sauce may be added. Cook spaghetti until tender and just before serving add sauce.

This is a favorite ... of ... Michigan.

CHOW MEIN

1 1/2 lb. meat

1 green pepper

4 or 5 cut a stalk of celery

1 small can mushrooms

... fry in plenty of oil. ... add ... pepper and celery ... add ... Then ... mushrooms (optional) ... needed because the sauce seasons it.

IN CONSOMME JELLY

Take a tongue. Wash and cover well with water. Boil rapidly for about four hours or until the tip of the tongue is tender. Let stand over night in the same water to cool. Remove all fat, any waste or bone, and skin. Rinse in boiling water pan in cold water. Lay three or four bay leaves in the bottom and the tongue on top. Add water and add the following:

2 cans Campbell's consomme

1 can cold water

(Use 1/4 cup for gelatine)

100 bay leaves

100 slices of lemon

Bring to boiling point. Sprinkle 2 envelopes of Knox (plain) gelatine over 1/4 cup of cold water and add the hot consomme. Stir until thoroughly dissolved. Pour over the tongue and set in refrigerator over night. Unmold and garnish with sliced watermelon, hard boiled egg, sliced radishes, etc.

Mrs. A. Glendye Lamm

VIRGINIA CHICKEN PIE

Cut up chicken as for frying. Cover with water and cook until done. Season to taste. Make biscuit dough, roll thin and cut pieces to fit around each piece of chicken. Lay in pan with a little of the broth, but do not cover. Bake until well browned. Thicken balance of broth and serve with chicken.

Alice Sencer

LAMB CURRY

1 lb. lamb, cut in small pieces, 2 or 3 pieces each. Boil in water for 10 minutes. Drain and dry. Fry in butter until brown. Add 2 level teaspoonsful of curry powder and cook for another minute. To this add 1/2 cupful or more of coconut milk (left over from last time) without fat. Add 1/2 cup of seedling rice and enough water to cover. Simmer for 20 minutes. Serve with rice, cooked by

the left over vegetable soup and up small, say 1/2 cup to the cup.

1 onion	3 tsp. curry powder
1/2 apple	1/2 cup coconut milk
3 sticks celery	1/2 cup seedling rice
rice, cooked by	1/2 cup water

or 1/2 cup of water

LAMB STEAK

1 1/2 lb. lamb steak, boneless
 2 cups rice bread crumbs
 1/2 cup oil
 1/2 cup poultry seasoning
 1/2 tsp. thyme
 1/2 tsp. chopped onion
 1/2 cup sauce, dissolved in 2 cups of hot water.
 Mix ingredients and place over steam. Cook
 half juice over boiling water, adding
 about one-half for basting later. Do not
 let steak dry out. Bake at 350 F oven for
 about one hour in a 7 x 11 pan. served with
 generously.

May S. Hesterford

CHILI CON CARNE

4 cans kidney beans
1 bottle catsup
1 lb. ground beef
1 can tomato (or more)
2 cans water

Saute butter and onions and add meat and sear. Then add the rest.

1/2 tsp. red pepper
1 tsp. salt

Mix all in little water and use as spray.

...the

John Joseph Gorman

1992

1 - 1/2 cups corn meal
1 - 1/2 cups white flour (or white rice)
1 - 1/2 cups sugar
1 - 1/2 cups oil
1 - 1/2 cups water
1 - 1/2 cups salt
1 - 1/2 cups pepper
1 - 1/2 cups oil
1 - 1/2 cups salt
1 - 1/2 cups pepper

Cook tomatoes with garlic. Fry onions, then
beef. Add tomatoes. Add beans and chili powder,
salt and pepper. Cook 15 minutes.

Stew on boiled rice.

Roberta Gould

SHRIMP SALAD

1 cup. cold cream	1/2 tsp. salt
1/2 cup. mayonnaise	1/2 tsp. cayenne
1/2 cup. celery	1/2 tsp. Worcestershire
1/2 cup. onion	1/2 tsp. lemon juice

Shrimp, cleaned and cut in two large pieces.
 Dressing, made as above, and chill.
 Serve with crisp toast or crackers.

SHRIMP SPRINKLE

2 cups white sauce	1/2 cup. onion
1 can wet shrimp	1 sm. onion
1/2 cup. green pepper	1/2 cup. celery
1 green pepper	dash Worcestershire

Melt butter and add finely chopped green pepper, onion and celery. Cook until onions are golden brown. Add shrimp (cleaned and cut in two large pieces), ripe olives (stoned and cut in halves) and cayenne. Boil. Serve piping hot. Garnish with crisp toast or crackers. Serves 4.

Mrs. J. J. J. J. J.

DEVILED CRABS

2 cups
butter

2/3 of 1/4 lb. butter
3 tbsp. Flour

Mix sauce out of the three ingredients
Mix with crab meat. Add chopped
parsley, bread crumbs, if desired.
Season up taste with salt, pepper (red), mu-
stard, etc. and broil the side of a
broiling dish in oven.

CRAB CAKES

2 cups crab meat, 1/2 cup flour, 1/2 cup
beaten egg yolk, salt, pepper, paprika and
mustard. Cook on stove until 16 minutes. Bake
in 2 lb. crab flakes. Pour 1/2 cup ketchup, 1/2 cup
sprinkle with bread crumbs and bake 10 minutes.

Broil following

CRAB CAKES

1 lb. crab meat, 1/2 cup flour, 1/2 cup
beaten egg yolk, salt, pepper (red), mu-
stard, etc. and broil the side of a
broiling dish in oven.

Mix well and put in broiling dish. Cover with
buttered bread crumbs and dot generously with
butter. Bake until brown on top and serve hot.

With S. Brent

CRISPY TUNA

1 can tuna fish
1 Campbell's mushroom soup
1 can (soup can) milk

1/2 cup butter (fat)

Melt butter in small pan and cook in
oven for until done. Add soup, mix well
and stir until mixture is smooth.
Add milk in a small pan and add
to the mixture.

Lerna H. Hubbard

CRISPY TUNA

1 can tuna fish (or salmon)
1 1/2 lb. pkg. potato chips for garnish pepper
4 tbsp. flour
1/2 cup mushrooms, sliced 2 1/2 cups milk

(1 can of mushroom soup may be substituted for
mushrooms, fat, flour and milk)

Melt fat, add flour and pepper, mixing well.
Add milk gradually and cook, stirring con-
stantly until thick. Shred tuna and crush potato
chips to sprinkle on top. Pour into a
greased casserole, sprinkle with remaining po-
tato chips. Bake in moderate oven for about
30 minutes or until top is browned.

Mrs. A. M. Hubbard

PEPPER RELISH

- 12 green peppers
- 12 red peppers (remove seeds)
- 1 large onion

Wash and cut into small pieces. Boil together 3 cups water, 1 tsp. salt, 2 cups granulated sugar and peppers and onions and let come to a good boil.

Lucile Brown

GREEN TOMATO RELISH

- 1 peck green tomatoes
- 2 large onions
- 3 green peppers
- 3 red peppers
- 1-1/2 lbs. brown sugar
- 1 tsp. whole black pepper
- 1 tbsp. white vinegar
- 1 tbsp. celery salt
- 1/2 tsp. mustard seed

Wash green tomatoes and onions in clean water. Cut into small pieces. Boil about 5 or 10 minutes. In the hot water, add the vinegar and let come to a boil. Then add the sugar and let come to a boil. Then add the black pepper, white vinegar, celery salt and mustard seed. Then set in a slow fire for 1 hour.

Lucile Brown

FRUIT AND CREAM SLAW

1 medium head cabbage cut fine
1 pint heavy cream
1/4 cup vinegar. If very sour use 1/2 cup
1/2 cup sugar
salt to taste

Use all ingredients very cold. Put cream and vinegar over cabbage and stir well. Then add sugar and salt.

Mrs. John Smart

FRUIT AND CREAM RELISH

1 pkg. lime Jello	2 pimientos (chopped)
1 pint boiling water	1 cup white cabbage
1-1/2 tbsp. vinegar	(chopped)
dash of cayenne pepper	2 cups celery (chopped)
1/2 tsp. salt	1/2 cup sweet pickles
	(chopped)

Dissolve Jello in boiling water. Add vinegar, cayenne pepper and salt and chill. When slightly thickened, fold in pimientos, cabbage, celery and pickles. Put in individual molds, filling them one-half full; chill until firm. Makes 12 - 1/2 molds.

Mrs. Claudia C. Mann

RAW CRANBERRY RELISH

3 red apples	1 cup sugar
2 oranges	1 qt. cranberries

Peel and seed oranges. Run all thru food chopper. Add sugar and mix well.

CRANBERRY SALAD

2 cups ground cranberries
 2 cups sugar
 2 pkgs. lemon flavored gelatine
 4 cups warm water
 1 cup sliced celery
 1 cup broken nut meats
 1 orange (ground)

1. Mix cranberries and sugar and let stand.
 2. Dissolve lemon gelatine in water, chill until
 partially set; add all other ingredients and
 let stand until firm. (Serves 10 - 12)

SAUTERED TOMATO SALAD

2 tbsp. gelatine	1 whole clove or a dash
1/2 cup cold water	of ground clove
3 cups tomato juice	1 tbsp. minced celery
1/2 tsp. onion juice	1 tsp. celery seed
1/2 tsp. salt	1 tbsp. minced parsley
2 tbsp. lemon juice	1 tbsp. pepper relish

Soak the gelatine in cold water. Mix other in-
 gredients with the tomato juice, bring to the
 boiling point. Strain and add gelatine. Stir
 until dissolved. Pour into molds previously
 wet with cold water. Chill, remove from molds,
 garnish with slice of hard boiled egg.

Grace Haver Gault

CRANBERRY SALAD

2 cups cranberries (1/2 lb) 1 orange
 1 small stalk celery or 1 heart
 1 cup pecans or any other nut meat
 1-1/2 cups water
 1 pkg. Lemon Jello
 3/4 cup sugar

Put the cranberries through the food chopper, then cover with sugar. Use the juice of the orange and put the rind through the food chopper. Cut celery fine; slice nuts. Add these ingredients to the Jello which has been dissolved in the hot water. Put in mold.

Marion Denny

TWENTY-FOUR HOUR SALAD

2 eggs beaten
 4 tbsp. vinegar
 4 tbsp. sugar
 2 tbsp. butter
 1 cup whipped cream
 2 cups white cherries or grapes (cut in halves)
 2 cup pineapple, cut in pieces
 2 oranges, cut in pieces
 2 cups marshmallows, cut in quarters

Put eggs in double boiler and add vinegar and sugar, beating constantly until thick and smooth. Remove from fire, add butter and cool. When cold, fold in whipped cream and fruit mixture. Turn into fancy ring mold and put in ice box for 24 hours.

Mrs. A. Atkinson

一、
二、
三、
四、
五、
六、
七、
八、
九、
十、

一、
二、
三、
四、
五、
六、
七、
八、
九、
十、

一、
二、
三、
四、
五、
六、
七、
八、
九、
十、

一、
二、
三、
四、
五、
六、
七、
八、
九、
十、

ORANGE PERFECTION SALAD

1 pkg. orange gelatin dessert
 1 cup boiling water
 1 tsp. salt
 1 tbsp. lemon juice
 1 cup cabbage chopped
 1/2 cup celery, chipped
 1/2 cup grated raw carrot
 1 tbsp. finely chopped onion
 1 cup cold water

Dissolve gelatin in boiling water. Add salt, lemon juice and cold water. Chill until thick. Add remaining ingredients. Chill in molds and serve on lettuce. Serves 6. Garnish with apple slices and nuts.

SHRIMP - CARROT SALAD

1 can shrimp (out up)
 1/2 box macaroni (cooked)
 1/2 can peas
 1 stalk celery (diced)
 1/4 green pepper (diced)
 2 hard boiled eggs (diced)

Mix together with mayonnaise. Season to taste, and serve on lettuce.

Mrs. Samuel Graham

SALAD DELICIOUS

- 1 pt. sour cream
- 1 cup shredded coconut
- 1 cup crushed pineapple
- 1 cup maraschino cherries cut up fine
- 1 package (10¢) marshmallows cut up

Mix all these together and freeze. May be served as a salad or dessert.

Mrs. Thomas King Cox

HEAVENLY HASH (A Salad)

- 1 cup marshmallows (cut)
- 1 cup crushed pineapple (drained)
- 2 tbsp. mayonnaise
- 1 Philadelphia cream cheese
- 1 gill whipping cream

Cream cheese - add mayonnaise. Cream again. Add crushed pineapple and cut up marshmallows. Stir in whipped cream. Put in tray and freeze. Cut in squares and serve on lettuce leaves.

Mrs. Harry Frey

COCONUT

2 eggs
 1/2 cup sugar
 1/4 cup lemon juice
 1/4 cup fruit juice (I like pineapple)
 1 pint whipping cream

Mix sugar and eggs. Cook in double boiler until it thickens (don't cook too long). When cold, add whipped cream.

Mrs. H. E. McEachern

SAUCE

1 cup (or 2 yolks)
 1/2 cup sugar (or 1/4)
 1 cup. flour
 1 tsp. mustard
 1/2 cup vinegar
 1/2 cup water

Mix all ingredients in order given. Cook into melted butter. Allow to boil over slow fire until thick.

Dorothy Hesse

DELICIOUS FRUIT SALAD

Have prepared and set aside an equal portion each of white melon, grapes, sliced oranges, pineapple and apples, amounts depending on how many are to be served.

Place a crisp green lettuce leaf on plate; upon this put one slice of pineapple, then on top of pineapple put a large tablespoon or more of the fruit mixture. Serve with:

SPECIAL FRUIT SALAD DRESSING

2 eggs beaten	1 cup whipped cream
juice of 4 oranges	1/2 or 3/4 cup sugar
juice of 1 lemon	(depending on taste)
1 tbsp. cornstarch	

Combine eggs and cornstarch, add juices and slightly beaten egg yolks. Cook in double boiler until clear, stirring constantly, then cook about 10 minutes longer. Remove from fire and when very cold, add two cups stiffly whipped cream. Pour over salad when ready to serve. Garnish with crushed nuts and cherries.

"QUICK" SALAD

1 can sliced pineapple	1/2 pt. whipping cream
2/3 lb. quartered marshmallows	

Drain pineapple. Quarter marshmallows. Put in whipped cream and let chill in ice box. Serve on lettuce.

Orange sections may be used instead of pineapple. Very good.

Mary Edythe Flotman

"and you know how first he met her --
 She was cutting bread and butter".

Goethe

OLD-FASHIONED BUCKWHEAT CAKES

2 cups dark (Pa.) buckwheat
 1/2 cup white flour
 2 tbsp. New Orleans molasses (green label)
 1/2 yeast cake dissolved in 1/2 cup lukewarm water
 1 tsp. salt

Mix with lukewarm water - not too thin batter.
 Let rise and cover. Let raise over night, pro-
 tected from cold. If wanted for evening meal,
 it's better early in morning. When ready to use
 make batter a little thinner. Bake on griddle
 using very little grease. The old way was to
 get a piece of fat back on a fork and rub griddle
 before each baking. For folk who like the real
 buckwheat cakes, these are fine.

Mrs. Lewis R. Curlett

ORANGE BUT BREAD

3 cups flour) Mix and sift
2 tsp. baking powder	
1/2 cup sugar	
1 tsp. salt	

Add 1/2 cup broken walnut meats, 1 tbsp. grated
 orange peel, 1/2 cup orange marmalade, 1 well
 beaten egg, 1 cup milk.

Mix well - turn into a well-greased loaf pan.
 Let stand 10 minutes and bake in moderate
 (350 degree) oven.

Mrs. Harry Frey

MUFFINS

2 cups flour	2 tbsp. sugar
2 tsp. baking powder	1 cup milk
1/2 tsp. salt	1 egg
2 tbsp. melted butter	

Mix and add egg which has been well beaten
and stir in melted butter.
Pour in greased muffin pan and bake in moderate oven
20 to 30 minutes. Makes 12 muffins.

Mrs. James Bradbury

CORN MEAL MUFFINS

1 cup meal	3 tsp. baking powder
2 tbsp. sugar	1 cup milk
1 cup flour	1/2 tsp. salt
1 egg	2 tbsp. lard (melted)

Mix 3 dry ingredients together. Beat egg and
milk and combine.

Mrs. Kathryn A. Cramer

CORN PONE

4 eggs	1 cup corn meal
3 cups milk	1 tsp. salt
1 tbsp. sugar	2 tsp. baking powder
1/2 tbsp. melted butter	

Scald milk and pour over corn meal. Add butter.
Be sure to let cool. Then add rest of ingredi-
ents. Bake 45 minutes in moderate oven. (This
is almost as soft as spoon bread).

Mrs. F. A. Jones

DATE BREAD

1 cup pitted dates (cut fine). Sprinkle over this one cup baking soda and $\frac{3}{4}$ cup boiling water - cool. 2 eggs - separated - beat yolks with 1 cup light brown sugar - beat well - add 1 tsp. salt, 1 tsp. vanilla and the date mixture - add two cups bread flour and the stiffly beaten whites of eggs and sprinkle over this 1 cup baking powder. Mix well. Bake in very slow oven at 275 degrees for about $1\frac{1}{4}$ hours. Very good.

Mrs. Hansen

DATE AND NUT BREAD

Measure and mix together thoroughly $3\frac{1}{2}$ cups of white or entire wheat flour, 2 tsp. baking powder, 1 tsp. salt and $\frac{1}{4}$ cup sugar. Add 1 cup milk and 1 well-beaten egg and $\frac{1}{2}$ cup each of finely chopped dates (floured slightly) and chopped nuts (preferably black walnuts). Last of all add 2 tbsp. melted shortening. Pour into a well-greased bread pan, allow to rise about $\frac{1}{2}$ hour, then bake at 375 degrees for about 45 minutes.

Mary Lewis

NOT RE

2 cups milk
 4 tsp. baking powder
 3/4 tsp. salt
 2 tbsp. melted
 butter

1 cup flour, milk, sugar, eggs, butter, into
 one, in order given. Stand 20 minutes.
 Bake in slow oven 45 minutes.

Mrs. H. Chamberlain

CHRISTMAS RAISIN BREAD

1/2 lb. butter
 3 eggs
 2 scant cups sugar
 1 tbsp. salt
 1 pint milk
 1 cake yeast dissolved in 1/2 cup lukewarm water

greased and oiled large loaf.

1/4 lb. citron
 2-1/4 pkgs. puffed raisins
 Flour to make soft dough

Beat sugar, salt, eggs together. Add melted butter, tepid milk, yeast, having all at tepid temperature. Flour fruit - add flour, then fruit, and knead with hand until a dough smooth and soft enough to drop slowly and firmly. Cover well. Let raise over night. Put into pan - let raise. Bake in moderate oven - do not over bake.

Anne M. Allen

MRS. ANNET'S ROLLS

- | | |
|---|---------------------|
| 1 cup boiling potato water with small amount
of potato | 1/2 tsp. sugar |
| 1/2 cup sugar | 1 yeast cake |
| 1/2 cup butter | 2 beaten eggs |
| 1/2 tsp. salt | 4 cups sifted flour |
| 2 tbsp. warm water | |

Boil potatoes, cover, sugar, salt and butter. Cool to lukewarm. Soften yeast cake in warm water and water (1/2 tsp.), add to first mixture. Add eggs, salt and 1 cup flour, beat thoroughly. Add remaining 3 cups flour. Do not knead. Allow to stand 1 hour in refrigerator or over night. Roll 1/2 inch thick. Spread with soft butter. Sprinkle with sugar, cinnamon and chopped nuts. Roll and cut in slices 1/2" thick. Put out side down in pan in which 2 tbsp. of butter, 1/2 cup brown sugar and 1 tbsp. lard have been blended and slightly cooked with chopped pecans. Let raise 1 hour in oven. Bake in 400 degree oven 15 to 20 minutes.

QUICK ROLLS

- | | |
|----------------|---------------------|
| 1/2 pt. milk | 1/2 tsp. salt |
| 1 tbsp. butter | 1 whole cake yeast |
| 1 tbsp. lard | 1 egg (well beaten) |
| 1 tbsp. sugar | flour |

Scald milk, add butter, lard, sugar and salt. When cooled, add beaten egg and yeast (which has been dissolved in a little warm water and sugar) and beat well. Then add enough flour to make soft dough. Let raise two hours, roll out thin. Cut with two size biscuit cutters, and place one on top of other with little butter between, or make into Parker House rolls. Let raise two hours and bake.

SWISS COFFEE BREAD

1 qt. milk	1/2 tsp. salt
3 oz. butter	1 yeast cake
2 eggs	8 - 10 cardamom seeds
1-1/2 cups sugar	(pulsitized)
Flour, about two sifters full	

Heat milk lukewarm, dissolve yeast in some of it. Heat butter and milk. Mix sugar, salt and part of flour. Add eggs. Add alternately with milk and balance of flour. Let it rise over night. If made in the morning, use 2 yeast cakes.

Divide dough into three equal parts. One portion divide again into three parts and roll into long strips. Braid these and place in a circle. Brush top with egg white and sprinkle with sugar. The other 2/3 roll into a square flat piece about 1/2 inch thick. Spread with butter and brown sugar (add cinnamon or chopped nuts, if desired). Roll this up and cut off in one inch pieces. Lay pieces on end and brush with egg white and sugar. (This can be varied by using a thin white icing or simply by snipping the top of each bun with scissors to make them more decorative. Bake in a moderate oven.

Mrs. Leslie F. Bloomer

REFRIGERATOR ROLLS

- | | |
|----------------------------|--------------------|
| 1 cup boiling water | 1/4 cup sugar |
| 1/2 tsp. salt | 1 tsp. salt |
| 1 beaten egg | 2 tbsp. shortening |
| 1 cup bread flour (sifted) | 1 cup shortening |

Mix boiling water with 1/4 cup sugar, salt and shortening. Cool until lukewarm. Add beaten egg and 1/2 cup flour. Stir into first mixture. Add beaten egg and stir in more cup flour and mix thoroughly, but do not be hard. Shape into clover leaf rolls or any other desired shape. Bake in oven at 350° F. for 15 minutes. If held at a low temperature the rolls will keep for a week or more. These rolls are delicious in a hot oven with butter, or cold with jam or jelly.

Marion Denny

REFRIGERATOR ROLLS

- | | |
|----------------------------|----------------------|
| 1 cup boiling water | 1 cup sugar |
| 1/2 tsp. salt | 1 cup sugar (sifted) |
| 1 egg | 1 cup flour |
| 1 cup bread flour (sifted) | |

Mix all ingredients and roll in large loaf pan or 2 smaller loaf pans. Bake in slow oven about 1 1/2 hours for large loaf.

(Excellent for feeding and can be made several days ahead.)

Marion Denny

1/2 tsp. vanilla
1/2 tsp. almond extract
pinch of salt

1 cup sugar, 1 cup flour. Add salt, cream of
tartar, and 1/2 cup milk. Beat whites of
eggs to stiff froth. Beat yolks until they
are thick and creamy. Add sugar to the yolks
and beat until thick. Add flavoring. Fold
the whites into the flour mixture a little
at a time, beating lightly over with spoon. Pour
into greased pan. Bake in 375 degree oven 1
hour. Do not peek until cool.

Mrs. Geo. A. Collison

ORANGE ICE FOR FRUIT FLAVOR

Juice of 1/2 orange
Juice of 1/2 lemon
Grated rind of 1/2 orange
Grated rind of 1/2 lemon
about 1/2 lb. rock sugar

It is best to add rind to taste. Do not make
it thick as other things; it is really more
like a glaze.

Mrs. Geo. A. Collison

1 cup brown sugar	2 eggs
1 cup granulated sugar	1 tsp. baking soda
1/2 cup butter	1/2 cup slubber
2 cups sifted cake flour	vanilla to taste
1/4 cup chocolate dissolved in 1/2 cup boiling water	

Cream the butter. Add sugar and continue beating. Separate the eggs. Beat the whites until stiff; add yolk and blend. Add to mixture of butter and sugar. Melt the chocolate in the boiling water. Dissolve the baking soda in the slubber and add the melted chocolate and the slubber alternately with the flour. Add vanilla. Bake in 2 layers for approximately 30 minutes at 375 degrees. Ice with the following:-

MIRACLE ICING

1-1/2 cup sugar	2 egg whites
1/3 cup water	1/4 tsp. cream of tartar
1/8 tsp. salt	1 tsp. vanilla

Mix sugar and water. Cook until it spins a thread. Beat egg whites until stiff - adding cream of tartar and salt. Pour over this the boiling syrup - slowly - beating continually until icing is cold. If icing should become too hard, add a few drops of boiling water. Ice cake after icing is cold. This is a soft frosting and does not become crusty over the top.

Mrs. Charles W. Dudderar

APPLE CAKE

1 cup sugar
1/2 cup butter
1-1/2 cups flour
1 cup sour applesauce
1 tsp. soda dissolved in the apple sauce
1 cup rolling sugar, mixed in the flour
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. cloves

This is fine and takes no eggs.

REC'D. E. J. H. 1919

SECURITY RICE CAKE

2 squares chocolate; dissolve chocolate in hot
1/2 cup hot water) water. Cook until smooth

Add:

Yolk of 1 egg
1/4 cup shortening
1 cup sugar
Beat well and

Add:

2-1/2 cup flour
1-1/2 tsp. baking powder) sifted together
1/4 tsp. salt

Add 1 tsp. soda dissolved in 1/2 cup boiling water
1 tsp. vanilla

Bake in square pan 30 minutes or until golden brown

REC'D. E. J. H. 1919

CINNAMON (SHORT) CAKE

1 cup sugar
 2 tbsp. butter
 1 beaten egg
 1 cup milk
 1-1/2 cups sifted flour
 2 level tsp. baking powder
 Add a little vanilla flavoring and pinch of salt.
 Mix well and bake twenty-five minutes.

Cinnamon, melted butter and sugar and bread
 crumbs on top of all this.

Mrs. Earl M. Herr

SOUP MIX CAKE

1 cup sugar	1-2/3 cup flour
2 heaping tbsp. shortening	1 tsp. baking powder
1 egg	(rounded)
1 cup thick sour milk	1/2 tsp. nutmeg
1/2 tsp. soda (in milk)	

Cream shortening, add sugar and egg and beat
 until creamy. Add dry ingredients (which have
 been sifted together) alternately with the
 sour milk in which the soda is dissolved. Bake
 in slow oven. After it rises, sprinkle with
 granulated sugar and continue baking.

Mrs. George Dean

CHOCOLATE FUDGE CAKE

2 cups sifted flour
3 tsp. baking powder
1/2 tsp. soda
1/4 tsp. salt
1/2 cup butter
1 cup sugar
2 egg yolks (well-beaten)
3 squares melted chocolate (Baker's unsweetened)
1-1/4 cups milk
1 tsp. vanilla
2 egg whites stiffly beaten

FUDGE FROSTING

2 squares unsweetened chocolate (shredded)
2/3 cup cold milk
2 cups sugar
dash salt
2 tbsp. light corn syrup
2 tbsp. butter
1 tsp. vanilla

Add chocolate to milk and heat gradually. When chocolate is melted beat with beater 1 minute. Add sugar, salt and corn syrup and stir until sugar is dissolved and mixture boils. Continue cooking until it reaches 232 degrees F. Remove from fire. Add butter and vanilla. Cool to 110 degrees F. Beat until right consistency to spread.

Viola Royland

RECOVERY CAKE

Boil together for 10 minutes:

2 cups white sugar
2 cups water
1 lb. seedless or seeded raisins
2 heaping tbsp. shortening

When cool add:

1 tsp. soda 1 tsp. cloves
1 tsp. salt 1 tsp. grated nutmeg
1 tsp. cinnamon 3 cups flour

Drop into a pan apple in butter. If you like a
little more it improves the flavor. Bake in
moderate oven.

Success begins

WAR TIME CAKE

(No milk, eggs or butter)

1 cup brown sugar	}	Boil together for three minutes
1 cup water		
1 cup seeded raisins		
1/3 cup Crisco		
1/2 tsp. nutmeg		
1 tsp. cinnamon		

When thoroughly cool, add two cups flour sifted
with 1/2 tsp. baking powder and soda and salt.
Bake in square pan in moderate oven 35 minutes.
One-half cup of nut meats may be added if a
richer cake is desired.

Mrs. W. W. Allen

1/2 lb. butter

1-2/3 cups sugar

5 eggs

2 cups all purpose flour (sifted before measur-

Cream butter and sugar. Add 1 egg at a time and beat well. Add pinch salt to flour. Flavor as desired. Bake about one hour in a moderate oven.

Mrs. J. C. Harawalt

ONE CUP CAKE

1/2 cup butter or (pieces) } Flour

1/2 cup sugar

1/2 cup rich milk

1-1/2 cup pastry flour

1 egg

1 heaping tsp. baking powder

1 tsp. vanilla

1/8 tsp. salt

Bake in 350 degree oven. Makes 12-15 cup cakes. Butter cream icing adds to richness.

Mrs. F. B. Kelly

SPICE CAKE

1 cup sugar
1/2 cup shortening } cream together
1 egg }

Add alternately:

1 cup sour milk in which is dissolved 1 tsp. soda

1-1/2 cups flour)
1/2 tsp. salt } sifted together
1 tsp. cinnamon)
1/2 tsp. cloves)

Chopped nuts and raisins may be added as desired.
Bake in moderate oven about 40 minutes.

Mrs. S. C. Thompson

HOT MILK SPONGE CAKE

2 eggs
1 cup granulated sugar
1 cup cake flour
1 tsp. baking powder
2 tsp. hot milk
2 tsp. lemon juice

Beat eggs until light lemon color. Add sugar
tablespoon at a time, beating thoroughly. Sift
flour before measuring. Add pinch of salt and
baking powder to flour and sift again three times.
Add flour 1 tablespoonful at a time alternating
with tablespoon of hot milk, beginning and ending
with flour. Bake 45 minutes in moderate oven.

Mrs. Louise Brown

PUTTANLISS, PUNJABI, PILELESS CAKE

2 cups brown sugar	1 tsp. soda
1-1/2 cups water	in 2 tbsp. hot water
1/3 cup shortening	2-1/2 cups flour
2 cups seeded raisins	1 rounded tsp.
(if you like)	baking powder
1 tsp. nutmeg) if you	1 slight tsp. salt
1 tsp. cinnamon) like	

Put sugar, water, raisins, shortening, and spices in pan to boil and cook three or four minutes. Cool and add other ingredients. Bake in loaf or muffin tins.

Mrs. Robert Dorsey

FRUIT CAKE

1 cup shortening	1 cup chopped citron
1-1/2 cup brown sugar	2 cups candied fruits
4 eggs	(chopped)
3 cups flour	1 cup raisins
1 tsp. baking p. der	1 cup figs
2 tsp. cinnamon	1 cup dates
1 tsp. ground cloves	3 cups nut meats
1 tsp. allspice	1 cup cherry or
2 tsp. salt	cider

Mix shortening, sugar, and egg yolks together well. Sift together spices, salt, baking powder and two cups of flour, and add alternately with sherry or cider. Mix nuts and fruits with remaining flour and add. Finally fold in egg whites beaten stiff, and bake in a very slow oven about three hours.

Doris Matheny

COCOANUT CREAM CAKE

2 eggs	2 tsp. baking powder
1 cup sugar	3/4 tsp. salt
1 tsp. vanilla	1 cup rich sweet
1-3/4 cup flour	cream
(sifted before measuring)	

Beat eggs until thick and lemon colored. Gradually beat in sugar (using rotary beater), and beat well. Sift flour, salt and baking powder and add egg mixture alternately with the cream. Pour into well greased floured pans. 2 - 8 inch layer, or 1 - 8 inch loaf pan. Bake 25 minutes for layers, 35 to 40 minutes for loaf in 350 degree oven.

BUTTER CREAM ICING WITH COCOANUT

1/2 cup butter	1/2 tsp. vanilla
2 cups XXXX sugar	1-1/4 cup cocoanut or
4 tbsp. cream	1/4 lb. can

Cream butter, add sugar gradually along with cream. Beat until smooth and fluffy. Blend in vanilla. Spread between layers on top and sides of cake. Sprinkle generously with cocoanut.

Betty Thayer Marek

SEA FOAM FROSTING

2 egg whites	1/4 cup water
1 cup brown sugar	1 tsp. vanilla
firmly packed	1/8 tsp. salt

Put all ingredients in top of double boiler. Cook over boiling water. Use electric beater and beat at high speed for approx. 7 minutes. Spread on cake as soon as it stands in peaks.

Light Fruit Cake

1 lb. butter
 1 lb. sugar
 10 eggs
 1 lb. flour
 1/4 lb. citron
 1-1/2 lbs. light seedless raisins
 2 medium canned orange peel
 2 halves canned lemon peel
 1 slice (small) candied pineapple
 1 large cup candied cherries
 1 lb. (after blanching) almonds - chopped

Cream butter and sugar 1/2 hour in mixer. Add eggs one at a time beating in well. Add flour sifted 3 times - reserve sufficient flour to cut up fruit. Line pan with buttered paper - bake 1-1/2 hours - or 2 if deep - in oven.

Anne H. Adams

Chocolate Fudge

3 tbsp. butter
 3 oz. chocolate
 3 tbsp. hot milk
 1-1/2 cups sifted XXXX sugar
 1/2 tsp. vanilla
 1/4 tsp. salt

Melt butter and chocolate together. Pour hot milk over sugar and stir until sugar is dissolved. Add vanilla and salt. Add chocolate mixture and boil until smooth and thick enough to spread.

Mrs. J. C. ...

DARK FRUIT CAKE

1 lb. sugar
1 lb. butter
12 eggs
1 lb. flour
2 lbs. currants
2 lbs. raisins
1 lb. nuts
1 lb. citron
1 lb. figs, cherries
nutmeg
1 large tbsp. cinnamon
1 tsp. mace
1/3 tsp. cloves
1/2 pt. wine, brandy or black coffee added last

Cream butter, add sugar, mix well. Add eggs
beaten until very light. Cut fruit fine and
rub in flour. Mix well. Add juice and grated
rind of 1 lemon. Bake 2 hours or longer.

Mrs. A. Atkinson

HOT MILK SPONGE CAKE

4 eggs	2 cups flour
2 cups sugar	2 tsp. baking powder
1 tsp. vanilla	1/4 tsp. salt
1 cup boiling milk	

Beat eggs. Beat in sugar and flavoring. Then
fold in flour and baking powder. Last fold in
the boiling milk. This can be baked in loaf,
sheet or layers. Top with your favorite icing.

Dorothy Hense

SPICE CAKE

2 cups sifted flour
2 tsp. baking powder
1/4 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves
3/4 cup sugar
6 tbsp. softened butter
1/4 cup molasses
2 eggs - beaten
1/2 cup milk

Sift flour, salt and baking powder. Add baking powder, salt, spices, sugar and sift together 3 times. Add butter and molasses. Beat eggs and milk. Add to flour mixture and beat well. Bake in 2 layer pan 25 minutes at 375 degrees.

SPICE CAKE

4 tbsp. butter - melted
2-1/2 tbsp. strong coffee
3 cups white sugar
salt
1/2 tsp. vanilla
1/2 tsp. lemon flavoring

Page 2, Recipes

PRUNANA CUP CAKES

1/2 cup butter	2 tsp. baking powder
1-1/2 cups sugar	1/2 tsp. soda
2 eggs	1/2 tsp. salt
2-1/2 cups cake flour or	1/2 cup milk
2-1/4 cups regular flour	1/2 tsp. lemon extract
3/4 cup soaked cut up prunes (measure after drain-	
ing)	3/4 cup sliced banana (1 large one)

Cream butter, add sugar and cream until fluffy. Blend in well beaten eggs. Sift flour, baking powder, soda and salt and add to creamed mixture alternately with milk and lemon extract (which has been mixed together). Blend in cut up prunes and sliced banana. Pour into well greased and floured muffin pans filling 2/3 full. Bake about 20 minutes in quick moderate oven (375 degrees). Makes 1 doz. large or 2 medium sized ones.

Mrs. Harry Frey

PECAN PRUNANA

2 cups sugar	4 eggs
2/2 cup butter (1/4 lb.)	4 sq. chocolate
1-1/3 cups flour	1/4 tsp. salt
1/2 cup milk	2 tsp. vanilla
1-1/2 cups pecans	

Cream butter and sugar. Add well beaten eggs and melted chocolate. Sift flour and salt together, and alternately with milk. Add vanilla and nut meats with few stirs. Spread 1/2 inch thick in greased pan. Bake 20 min. in medium oven 350 degrees. Cut in squares while warm.

Mrs. A. K. Hubbard

EGG SCALES

- 1/2 cup butter
- 1/4 cup brown sugar
- 1 egg yolk
- 1 cup flour
- 1 cup chopped nuts
- 1 slightly beaten egg white
- Jam or jelly

Cream butter and sugar, add egg yolk and flour. Make into balls and dip them into the egg white and roll them in the nut meats. Press center of balls with finger. Bake for 8 minutes at 250 degrees. Take from oven and press again with finger. Return to oven and bake for 10 minutes. Fill center with jelly or jam.

Leah E. Schwartz

EGG SCALES

- | | |
|-----------------------------|---------------------------------|
| 3 tbsp. shortening | 1/3 cup milk |
| 1 cup sugar | 1 cup flour (sifted first) |
| 1 egg | 1 cup. baking powder |
| 2 oz. unsweetened chocolate | |
| 1 tsp. vanilla | 1/2 tsp. salt |
| | 1/2 cup nut meats, not too fine |

Melt shortening, add sugar and unsalted egg. Stir well. Add chocolate melted, milk, vanilla, and flour which has been sifted with baking powder and salt. Add nut meats. Spread about 2 inches thick. Bake in slow oven 20 to 30 minutes. Cut in oblong squares while warm.

Mrs. J. L. [Name]

2 cups New Orleans molasses
2 cups granulated sugar
1 cup butter
1 cup lard or Crisco
1 tbsp. vinegar

Heat the above. Then add:

1 heaping tbsp. soda
2 eggs
2 tbsp. ginger
2 tbsp. cinnamon
1 tbsp. all spice

Roll enough to roll 4 balls.

Mrs. Harry Flare

GINGER COOKIES

2 cups molasses (dark)
1 cup Crisco
1 cup sugar
pinch salt
1 level heaping spoon soda dissolved in 1 tbsp.
2 tbsp. ginger hot water

Flour enough to make stiff. Set in refrigerator
over night. Bake next day.

Mrs. Elsie Ricker

CHOC NUTS

1/4 cup butter	1/2 tsp. vanilla
1 cup sugar	1/2 cup flour
2 eggs	1/2 cup walnut meats
1 tsp. baking soda	1/4 tsp. salt

Cream butter and sugar. Add the beaten eggs, then the salted baking soda, vanilla, salt, flour and nut meats. Spread out in a layer 1/2 inch thick on a pan and bake in a moderate oven (350 degrees) 20 minutes. Cut into oblong strips when partially cool.

Marion Denny

OATMEAL COOKIES

2 cups rolled oats
2 cups flour
3/4 cup raisins
1 tsp. soda
1 tsp. cinnamon
2 well-beaten eggs
1 cup sugar
3/4 cup shortening
2 tbsp. cocoa

Cream sugar and shortening. Add eggs. Dissolve soda and cinnamon in a bit of water. Mix all ingredients into a stiff dough. Pat dough thin onto a baking sheet or pan. Bake 20 minutes, 375 degrees. Take from oven and cut with knife into 2 inch squares. This makes 5 dozen square cookies.

Mrs. R. R. Hyde

1 cup
 2 cups
 1 cup shortening
 1 cup
 1 cup
 1-1/2 cups

1 cup
 1 cup
 1 cup
 1 cup

Mix lard (or shortening) with sugar and
 add eggs unbeaten, then chopped nuts, dates and
 cinnamon. Dissolve soda in vanilla and add.
 Mix flour, baking powder and salt to mixture.
 Bake two or three loaves and keep in icebox over
 night. Cut in thin slices and toast.

Della H. C.

1 tbsp. butter
 1 cup sugar
 2 eggs
 1/2 cup nut meats
 1 pkg. dates

1-1/2 cups flour
 2 tsp. baking powder
 1/2 tsp. salt
 2 tbsp. water
 1 tsp. vanilla

Cream butter and sugar, adding eggs and beat
 until creamy. Add the dates (chopped) and nut
 meats (chopped). Then dry ingredients and water.
 Form out thinly on large sheet pan and bake
 in moderate oven about thirty minutes. Then
 roll out in strips about 4" x 1" and roll in
 XXXX sugar.

Margaret Porter

Fluffy Old Fashioned Pancakes

2 very small potatoes cooked
 1 heaping tablespoon sugar
 3 eggs
 1 tsp. salt
 4 heaping teaspoons baking powder
 2 cups sugar
 1 cup milk
 2 cups flour - after sifting
 Flavor to taste with nutmeg

Boil potatoes, sugar, salt. Add the whole potatoes
 (while still warm if possible) and the well-
 beaten eggs, milk and flavoring. Stir the flour,
 baking powder and salt. ~~the flour~~ ~~the sugar~~ ~~the~~
 milk. (Just as you can handle it.) Roll
 about 1/4 inch thick. One and fry in deep fat.
 Turn to brown both sides slightly with powdered
 sugar. Make about six or seven dozen.

Mrs. James E. Taylor

Old Fashioned

1 egg	1 cup flour
2 tbsp. butter (melted)	3/4 cup sugar
1/2 cup milk	2 rounded tsp.
1 tsp. nutmeg	baking powder
grated rind of 1 lemon	

Beat egg and sugar. Add butter, flavoring, milk,
 then flour to which baking powder has been added.
 Roll to about 1/4" and fry in deep fat. Fry
 both in the fat box makes dough easier to handle
 when rolling.

Mrs. James E. Taylor

1/4 cup sugar	1 egg
2-1/2 tbsp. flour	1 tbsp. butter
1/8 tsp. salt	1/2 tsp. vanilla
1-1/2 cups milk	3 bananas
8 cocoas tart shells	

Mix sugar, flour and salt in a double boiler and add milk gradually. Cook, stirring constantly for 3 - 5 minutes or until thickened. Cover and cook 10 minutes longer. Add a little of this mixture to all other ingredients, mix well and return to double boiler. Cook for 5 minutes longer, stirring constantly. Add butter and vanilla. Allow to cool and fold in sliced bananas. Place in tart shells. Serves six.

TART SHELLS

1 cup flour	3 tbsp. cocoas
1/4 tsp. salt	3 tbsp. butter
1/4 tsp. baking powder	2 - 2 1/2 tbsp. milk
1 tbsp. sugar	or more

Mix and sift flour, salt, baking powder, sugar and cocoas. Cut in butter with knife. Add milk slowly, tossing mixture together lightly and use only enough milk to hold ingredients together. Roll out about 1/8" thick on floured board. Line tart pans with pastry, trim edges as desired. Prick well and bake in a very hot oven (450 degrees) for 5 to 7 minutes.

Florence R. Bahr

DATE CAKE

1 cup butter
2 cup sugar
2 eggs
1 cup chopped nut meats
2 tbsp. water
1 ydg. of dates (cut
in pieces)
1-1/2 cups sifted flour
1 tsp. vanilla
1/2 tsp. baking powder

Cream butter and sugar, add beaten eggs, add
dates and stir in. Add the flour and baking
powder, water and vanilla. Spread thin on a
floured pan and bake in a moderate oven. Cut
in strips and dip in powdered sugar.

Mary B. Kemp

DATE STRIPS

Separate 3 eggs.
Beat yolks -- add 1 cup of granulated sugar,
add beaten egg whites.

1 cup flour
1 tsp. yeast power
1 lb. dates
1 cup English walnuts) chopped

Bake in sheet pan. Cut in narrow strips while
hot.

Sadie H. Foster

1/2 cup butter
1 cup boiling water

1 cup flour
4 eggs

Place butter and water in pan. When mixture starts to boil, add the flour all at once. Cook over a very low flame, stirring hard until the dough is very thick. Remove from fire and beat until slightly cooled. Add eggs one at a time, beating thoroughly after addition of each egg. Drop by spoonfuls on greased cookie sheet. Bake at 350° for 20 minutes, then reduce heat to 300° and bake 20 minutes longer. Make 12 large puffs.

CREAM PUFF FILLING

3 cups milk
4 tbsp. cornstarch
1/2 cup sugar

3 eggs
1/2 tsp. salt
1 tsp. vanilla

1 cup whipping cream

Scald milk in top of double boiler. Sift sugar, cornstarch and salt together and add to the well beaten eggs. Stir this mixture slowly into the scalded milk. Stir constantly until the mixture heavily coats the spoon. Add vanilla. Let cool. Add whipped cream and fill cream puffs, which have been split in half.

Mrs. Robert Dorney

PEANUT

1/4 lb. butter
3/4 cup brown sugar
1/4 cup white sugar
2 heaping tbsp. flour
1 cup peanut meats
(chopped)

Mix and bake after dropping very small bits in greased pans. Allow plenty of space between bits. Bake about 7 minutes at 375 degrees. Cool 2 minutes before removing from pan.

Mrs. S. E. Arntger

WALNUT COOKIES

1/2 lb. butter
1 lb. brown sugar) creamed together
Add 2 well-beaten eggs
3 cups flour
1 cup seedless raisins
1/2 lb. black walnut meats
1 tsp. baking soda dissolved in 2 tbsp. hot water

Drop 1/2 teaspoon on cookie sheet about 2 inches apart and bake in hot oven. Mix together as in the above order.

Mrs. Thomas D. Goss

what moistens the lip
 what calls back the foot like a rich cream
 Whittier

PUMPKIN PIE FILLING

1 pint of pumpkin pulp	1/2 tsp. salt
1 pint of boiling milk	1/4 tsp. nutmeg
1 cup sugar	1/2 tsp. ground spice
4 eggs separated	1/2 tsp. cinnamon
butter the size of an egg	1/2 tsp. ground ginger

add pumpkin, butter and salt. Mix thoroughly and let stand until cool. Add boiling milk, pouring in very slowly and stir continuously. add sugar and spices. Beat egg yolks, and finally the stiffly beaten egg whites. Bake in deep pie plate in a quick oven for 1 1/2 hour.

Louise Monroe

SWEET POTATO PIE

5 large sweet potatoes boiled and run thru a ricer	
2 eggs separated	1/2 tsp. salt
1 cup milk	2 tbsp. melted butter
1/3 cup brown sugar	6 tbsp. granulated sugar
1/2 tsp. vanilla	1/4 tsp. cinnamon

Beat the whites of eggs with the granulated sugar for the top. Bake 30 minutes or until crust is brown. Moderate oven.

Mrs. John D. Tregar

LEMON PIE

3 tbsp. cornstarch (level) juice and rind
1-1/2 cups boiling water of one large
3/4 cups sugar lemon
2 egg yolks

Meringue (2 tbsp. sugar, 2 egg whites)

Cook custard until it coats the spoon, then
add meringue and brown in oven.

Mrs. John Dugg

LEMON MERINGUE PIE

1-1/2 cup boiling water	3 egg yolks
1-1/2 cup sugar	1/2 tsp. salt
5 tbsp. cornstarch	grated rind and
1 tbsp. butter	juice of 2 lemons

Melt cornstarch with little cold water. Combine
sugar and water and bring to boiling point.
Pour over cornstarch, remove lemon rind, add
beaten egg yolks, cook eight minutes, add butter
and salt, lemon juice and rind, let cool. Put
in the baked shell. Beat egg whites; to each
egg white add 1 tsp. of XXX sugar. Spread on
pie. Bake 10 minutes at 300 degrees.

PIE CRUST

1 cup flour	2 to 3 tbsp. cold
1/3 cup lard	water
1/4 tsp. salt	

Mrs. John Dugg

LEMON CHIFFON PIE (Lemons may be used)

3 eggs
1 cup sugar
4 tbsp. lime juice (or lemon)
grated rind of one lime
small pinch of salt
3 tbsp. boiling water

Separate eggs. Beat together the yolks, one-half cup of the sugar, salt, lime juice and rind. Then add slowly the boiling water. Cook in double boiler until thick, about 10 minutes, stirring constantly. Beat the whites of eggs until stiff. Beat in the remaining half cup of sugar. Continue to beat until stiff. Then combine with cooked mixture, folding them together until well mixed. Have crust ready. Fill with the mixture and bake in a moderate oven until nicely browned.

CRUST

14 graham crackers 2 tbsp. sugar
2 tbsp. melted butter

Mix all together and pack well into pie plate.

Grace Huber

RHUBARB PIE

Into an unbaked shell put 2 cups rhubarb cut into inch pieces, mixed with 1 cup sugar, 1 egg and 3 tablespoons flour. Bake at 450 degrees for 20 minutes.

Marion Denny

ANGEL BERRY PIE

Please roll a 2" pie plate - make it right to the edge. Sprinkle with a complete coating of sugar, but don't use all there is in the house. Shake off what seems too generous.

Beat the whites of 8 eggs with 1/2 cup. of salt, to a stiffness, but not too dry. Add gradually, very gradually, 1 cup of sugar, beating between each addition. This is the meringue you are making. Add 1 tsp. of vanilla, and now another cup of sugar, gradually, gradually, and finally with 1 tbsp. of vinegar, beating as you go. Put the meringue into the pie plate, smoothing it out into a pile higher in the middle than on the sides. It should look sort of like a dome - rounded, you know.

Bake 1 hour. Thirty minutes at 375 degrees Fahren. and 30 minutes at 350 degrees Fahr. It will puff, it will crack, but don't worry. This is the way of it. Cool. The top will sort of settle, but that is O.K. too. Cool until it is really cool.

Put 1 cup of cream in mixer. Beat to peaks and flavor with almond extract. Spread on the pie. Cut strawberries and arrange on the cream. When raspberries come, do so with them also. Don't put the pie in the refrigerator. It does no good to the meringue. But if you could buy pie - frozen eggs with a special flavor to make the eating out easier and more successful.

Angela Could Do No More!

Mrs. Albert J. Miller

CHILLED PINEAPPLE PIE

Make pie shell -- bake and cool.

Filling:-

4 egg yolks	1 tbsp. lemon juice
1/2 cup sugar	1 tsp. grated lemon
1/4 tsp. salt	rind
1/4 cup crushed pineapple	4 tbsp. lemon Jello
1/2 cup hot pineapple juice	powder

Beat yolks slightly, add sugar, salt, pineapple, lemon juice and rind. Cook in double boiler, stirring occasionally until custard coats the spoon. Add hot pineapple juice to powder. Stir until dissolved. Blend with custard mixture and cool. Make stiff meringue of 4 egg whites and add 1/4 tsp. cream of tartar and 1/2 cup sugar. Fold meringue in pie filling. Put in pie shell. Chill for 1 hour.

Virgie P. Burries

DATE PIE

1 lb. dates. Cook until tender and take thru colander.
 3/4 cup sugar
 5 well beaten eggs
 1/4 tsp. salt
 2 scant cups milk

Add all ingredients to the date pulp and bake slowly in one crust pie for about 45 minutes or until you can make a test with a knife blade and it comes out clean. Garnish with whipped cream and chopped nuts.

Mrs. Lewis R. Curlett

DREAM PIE

3 egg whites
1 scant cup sugar

1 tsp. vinegar
1 tsp. vanilla

Beat whites stiff, add sugar gradually, then add vinegar and vanilla. Pour into buttered pie pan. Place in hot oven 375 degrees, then turn heat down low and bake one hour. Slice bananas very thin over meringue and cover with 1/2 pint of cream, whipped and flavored. Instead of large shell, individual shells may be made in muffin tins and baked at low temperature for 45 minutes. These may be filled with ice cream or any other fruit dessert.

Marion Fenny

CANDY PIE

(No bottom crust)

Peel and core several apples and slice until the greased Pyrex pie plate is full. Take

1 cup brown sugar 1 cup flour
1/4 lb. butter

But as for pie dough. When 3 ingredients are thoroughly mixed and crumbly, take a spoon and cover the apples, patting the flour, sugar and butter mixture down until rather solid all over the top of the pie. Bake in oven 375 degrees until slightly browned (15 to 20 minutes). Serve cold or hot, with or without whipped cream. Tastes better hot, but cuts better cold.

Mildred Taylor

CHOCOLATE CREAM PIE

2 sqs. bitter chocolate	3 egg yolks
3 tbsp. cornstarch	1/2 cup sugar
2 cups milk	2 tsp. vanilla
1/4 tsp. salt	

Melt chocolate in double boiler. Mix eggs, milk, sugar, salt and cornstarch. Then pour into double boiler with chocolate. Cook until thick, stirring constantly. Remove from heat and add vanilla. Pour into baked pastry shell. Cover with meringue made from egg whites.

Mrs. J. Edw. Ingelman, Jr.

CREAM UPSIDE DOWN PIE

Bottom Crust

1/2 cup butter
10 graham crackers (rolled)
1/4 cup granulated sugar
Mix and put in greased pan and bake 10 minutes.

Custard

2 cups milk, yolks of 3 eggs, 2 tbsp. cornstarch, 1/4 cup granulated sugar, 2 tsp. vanilla. Cook and fill crust, beat whites of eggs with 3 tbsp. of granulated sugar and put over custard. Then sprinkle 6 rolled graham crackers over top and bake in a slow oven 25 minutes or until brown.

Margaret R. Eastwick

"The Fool is the Master of the Eating".
Shakespeare

APPLE PUDDING

Half fill square cake pan with sliced apples. Pour over these one cup of brown sugar, a little cinnamon and add just a little water. Let simmer on low flame while making the following batter:

1/4 cup sugar	1 cup flour
1/4 cup butter	2 tsp. baking powder
1/2 cup milk	

Spread the batter over apples and bake slowly until done. Serve with whipped cream or cream and sugar.

Mrs. J. J. Lonsdale

FIG PUDDING

4 tbsp. Minute Tapioca
3 cups boiling water
1/2 lb. figs (cut)
1-1/2 cups brown sugar

Cook two hours in double boiler. Serve with whipped cream.

Mrs. Carlton Hannett

FUFFY CHERRY CAKE

1 can red sour cherries

3/4 cup sugar

2 tbsp. butter

3 tbsp. tapioca

2 eggs

6 tbsp. sugar

1/4 cup salt

1/2 cup cream of tartar

1/2 cup sifted cake flour

Put cherries in a casserole. Add sugar, tapioca, and butter. Stir until mixed and cook five minutes. Pour into casserole or an 8 x 8 x 2" cake pan - set aside.

Beat yolk of the eggs, add sugar one tbsp. at a time. Fold in cake flour, add salt to the egg whites and beat until stiff. Add cream of tartar. Fold lightly into the batter. Pour over the cherry mixture in the casserole and bake at 350 degrees for 30 minutes. Serve warm or cold.

Mrs. Charles W. Duddan

CRISP RICE PUDDING

1 cup cooked rice

beat 4 egg yolks

1 pint milk

grated rind of 1 lemon

butter size of egg

sweeten to taste

Add to these the boiled rice. Put in a buttered baking dish and bake 1/2 hour. Beat egg whites until stiff. Add 1/2 cup of powdered sugar or more according to the sweetness you like and the juice of one lemon. Spread on the pudding and brown. Kiddies will love this dessert.

Grace Huber

APPLE TAPIOCA

Take one cup of water and one cup of sugar, boil for five minutes, add one cup of water and let it stand where it will be quite warm, but not to cook. Peel six large tart apples, take the cores, fill with sugar, a little grated nutmeg and essence of lemon. Put in a pudding dish, pour the warm sugar mixture over the apples, first mixing with one tbsp. of melted butter and 1 cupful, or a little more, of cold milk, and half a cup of sugar. Bake one hour. Serve with sugar and cream or a lemon sauce. Strips of lemon peel in the center of each apple will add to the flavor.

SWEET PUDDING

(Cook Plum Pudding)

1 cup corn meal
1 cup ground nut
1 cup sugar
1 cup butter
1 cup raisins
1 cup molasses
1 cup flour to which has been added
2 tbsp. cinnamon
1/2 tsp. each of cloves, allspice and nutmeg
1/2 tsp. salt
Add 1 1/2 cups soda to 1 cup milk and add to the ingredients.
Bake 1 hour.

LEMON CASSEROLE

2 tbsp. butter
1 cup sugar) Green
salt)

Add:
yolks of 2 eggs
2 large tbsp. flour
1 cup
juice of one lemon

Beat egg whites. Pour into casserole and set in a pan of water. Bake until brown on top. Takes about 1 hour to bake. If the lemon is small, use a little more juice. Set aside and pour the custard part on top.

Mrs. John Ballen

LEMON CASSEROLE

1 pt. bread crumbs	1/2 cup sugar
1 pt. milk	grated rind of 1 lemon
2 egg yolks	piece of butter

Bake until done (1 hour). Spread over top, layer of jelly or preserves. Pour over stiff whites of eggs, into which has been stirred 1/2 cup sugar and juice of lemon. Brown in oven a few minutes.

A. Daneker

APPLE CUSTARD

1 lb 1.5 apples
cory root. 1/2 cup butter
3 egg yolks
1/2 cup sugar

Mix all and cook, until like boiled custard.
In 100 black, add a little milk. Put into
baking dish. Bake in oven. 1/2 cup of 3 eggs
beaten very stiff with 1 tbsp of powdered sugar
and juice of orange. Bake in oven and serve

with honey

BROWN BETTY DELUXE

3 apples
1 cup water
1/4 cup granulated sugar
1/2 tsp. cinnamon
1/2 cup light brown sugar
1/2 cup grated hard cheese
1/2 cup chopped pecans
1/2 cup butter

Wash and quarter apples. Core and
remove seeds. Place in a large bowl.
Add water, sugar, cinnamon, brown
sugar, and pecans. Mix well.
Sprinkle all over with butter.
Bake in oven for 1 hour. Serve
hot.

ORANGE ICE BOX CAKE

2 cups orange juice
1 cup sugar
2-1/2 tbsp. cornstarch
grated rind of orange
juice of 1-1/2 lemons
1/2 pint of cream

Put in double boiler and cook thick, about 20 min.
Cool. Whip 1/2 pint cream, fold in first mixture,
spread in ice box and on top of 2 sponge layers.
Set in ice box over night.

Mrs. John Hagg

CHOCOLATE ICE-BOX CAKE

1 cake Nestle's milk-chocolat (7 oz.)
3 eggs (beaten separately)
1/2 tsp. vanilla
1 doz. lady fingers
1/2 pint cream

Melt chocolate over hot water, add yolks of
eggs, salt and vanilla, then whites. Do not
cook. Line small bowl with lady fingers split
in half. Chill over night in ice-box. Turn
out. Top with whipped cream.

Marion Denny

1/2 cup heavy cream

1 tsp. vanilla

1 small can crushed pineapple - drained

Mix cream and add vanilla. Reserve 1/4 of whipped cream. Fold remainder of cream into pineapple. Spread on each side of each wafer. Cover with reserved cream. Store in electric refrigerator.

Mrs. Frank Reed

CHILLED HALF CANTALOUPE

1 cantaloupe, chilled with ice cubes. Cut into pieces (black walnuts are delicious) and pour favorite hot chocolate sauce.

Mix rice and nuts. Add vanilla flavoring to taste. Pack in cantaloupe halves. Chill in refrigerator. Serve with chocolate sauce.

Mrs. Frank Reed

CHILLED HALF CANTALOUPE

Place 1/2 cup each, arranged in rows, or individual portions. Chill in refrigerator. Serve with chocolate sauce. Store in refrigerator.

These fruit desserts, arranged in rows, or individual portions, are delicious.

Mrs. Frank Reed

CRANBERRY STERBET

1 lb. cranberries
 2 lemons
 2 cups (or more) sugar
 3 cups water
 1 tsp. vanilla

Wash and clean 1 lb. cranberries. Cover with water. Cook until soft. Mash through a colander. To this pulp, add 2 cups sugar and 3 cups water. Cook until the mixture comes to a good boil. Add the juice of 2 lemons and 1 tsp. vanilla. Stir well and place in freezing unit of refrigerator. This makes 6 servings and takes the place of cranberry sauce with fowl. Canned cranberries may also be used.

Mrs. John C. Korman

CRANBERRY STERBET

1 qt. cranberries 2 cups sugar
 1 cup water 1 egg white

Fill water and cranberries 5 minutes. Put through sieve, add sugar. Put in ice tray of refrigerator and let stiffen slightly. Remove from refrigerator and add stiffly beaten egg white. Return to ice box and freeze.

Mrs. Leslie F. Bloomer

MACARON (Ice Cream)

- 1 pt. whipping cream
- 15 macarons
- 1 cup milk
- 1 tsp. almond extract
- 1/2 tsp. vanilla

Whip cream until stiff. Add almond extract, last add milk and macarons. Put in refrigerator pan and freeze for about 4 hours. Stir occasionally. Serves about four people.

WATER ICE

- 1 cup water
- 1 cup sugar
- 10 minutes

Boil water and sugar in double boiler until smooth. Add 1 cup cold water and one large can. Put milk. Mix together. Pour into ice pan and freeze.

Mrs. L. M. G. Givens

CHOCOLATE ICE CREAM

Cook 1 can Eagle Brand (sweetened) milk and two squares of chocolate in double boiler until smooth. Add 1 cup cold water and one large can. Put milk. Mix together. Pour into ice pan and freeze.

Mrs. L. M. G. Givens

MACAROON TONG CREAM

12 macaroons
1 box marshmallows
1 cup milk
1/2 pt. whipping cream
1 tsp. almond flavoring

Soak macaroons in a cup of hot milk until dissolved. Cool. Add 1/2 pint of whipping cream and 1/2 cup of marshmallows that have been broken into small pieces. Put in refrigerator tray and freeze. Stir several times.

Mrs. Philip R. Kane

CINNAMON MOUSSE

3 inch stick of cinnamon
3/4 cup milk
1/2 cup sugar
1/2 cup milk
1/2 cup milk
1/2 cup milk
1/2 cup cream (whipped)

Boil the milk with cinnamon. Strain. Add to pudding with 1-1/2 cup milk. Bring to a boil, stirring constantly. Remove from fire. Add sugar. Cool. Pour into tray and freeze about one hour or until thickened. Stir in whipped cream. Freeze quickly - about 3 or 4 hours.

Mrs. Harry Frey

1. The first part of the report

2. The second part of the report

3. The third part of the report

4. The fourth part of the report

5. The fifth part of the report

6. The sixth part of the report

7. The seventh part of the report

8. The eighth part of the report

9. The ninth part of the report

10. The tenth part of the report

GRACE'S MINTS

$\frac{1}{8}$ lb. butter	$\frac{1}{3}$ cup cream
1 lb. XXX sugar	$\frac{1}{8}$ tsp. salt
6 drops mint flavoring	

Cream butter, sugar and salt. Add mint flavoring according to taste. Add cream slowly until mixture is stiff enough to handle. Add food coloring if color is desired. Divide mixture in two portions. Roll each into long taffy-like strips until the thickness of one's finger. Allow to set for one-half hour. Cut into small "mint like" pieces.

Grace Kever Gault

UNCOOKED FUDGE (Very easy)

Melt one bar of dipping chocolate. Add $\frac{1}{8}$ of a pound of butter. Work in 1 cup of confectioner's sugar. Add 2 eggs, stir well and add another cup of sugar, $\frac{1}{2}$ cup of nuts and 1 tsp. vanilla. Pour into buttered pan and set in refrigerator.

Mrs. A. M. Hubbard

SEA FOAM

2 cups brown sugar 1/2 cup. nut meats
 1/2 cup water 1 tsp. vanilla
 white of 1 egg

Boil sugar and water until it forms a ball when dropped in cold water, then pour slowly into the stiffly beaten egg white. Add vanilla and nuts, beat until stiff.

Mrs. A. M. Hubbard

PEANUT BUTTER

1 cup granulated sugar
 1 cup salted peanuts
 1 heaping tbsp. butter

Place butter and sugar in iron frying pan and melt. When it comes to a bubbling boil, then stir in the peanuts which have been rolled with the rolling pin. Spread thin on a buttered cookie sheet immediately to cool.

Red Stoner

RECIPE FOR STELLING

6 eggs (beaten and well mixed)
 1 lb. butter (softened)
 4 slices of bread (chopped fine)
 1 cup of milk (1/4th cubes)
 1 cup of cream (chopped fine)

Put all the ingredients in a large piece of butter
 and fold in the bread and parsley, letting
 the butter be the last. Fold into 4
 squares. Place in casserole and bake
 for 1 hour at 350° (A very good recipe for
 the family and for guests).

Mary Edythe Robinson

RECIPE FOR STELLING (1933)

Take 1 lb. of butter with boiling water, well
 seasoned, and allowed until tender. Cool in
 1 cup of milk, then add water in 1 cup
 butter. Cook 1/2 lb. spaghetti in boiling water
 until it is done. Rinse in cold water. Cut before dinner
 into the butter 1 tsp. onion powder, 1 tsp.
 lemon juice, salt, pepper, and liquid in which
 spaghetti were boiled. Simmer a few moments, then
 add 1 cup tomato juice and the spaghetti. Cook
 until ingredients are thoroughly heated and
 serve in a wreath of parsley.

Mary Edythe Robinson

WINTER ROLL

Save meat and vegetables left over, also any essence or broth that will keep or seasoning. Cook meat until tender. Grind meat and vegetables; add broth from meat, enough to moisten mixture. Season with salt, pepper, a bit of onion, garlic if liked and a dash of spice is very good.

Cut green peppers in halves. Drop in boiling salt water and cook for 15 minutes. Fill peppers with meat mixture, place in buttered baking dish, sprinkle with bread crumbs. Bake until brown.

Mary Cecylia Kleinman

POTATOES A LA CASSEROLE

Grease casserole with butter. Cover bottom with bread crumbs. Then put in layer of raw potatoes sliced medium thick, add a little salt, pepper, and pieces of butter. Continue this method of a layer of potatoes, salt, pepper and butter, no bread, until casserole is filled. Salt, pepper and butter on top. No milk or water. Put cover on casserole and bake in oven 350 degrees for an hour and ten minutes. Can be served from casserole or turned out in dish. Very good.

Mrs. M. S. Pomeroy

CHEESE SOUFFLE

Butter - 3 tbsp.
 Flour - 3 tbsp.
 Milk - 1 cup
 Salt - 1 tsp.
 Cayenne few grains
 1 lb. or processed American cheese grated: 1-2/3 cups
 Eggs - 4

- 1) Melt butter, add flour, blend well.
- 2) Gradually add milk, continue to cook while stirring until thick and smooth. Add salt and cayenne.
- 3) Add cheese, stir over very low heat until cheese is thoroughly melted. Remove from heat.
- 4) Beat egg yolks, add to first mixture, set aside to cool.
- 5) Beat egg whites until stiff, but not dry. Gradually fold cheese mixture into egg whites - do not use stirring motion.
- 6) Pour into 1-1/2 qt. casserole and bake in slow oven (300°) for 1/2 hour or in hot oven (425°) for 25 minutes.

Sam Stoner

CHEESE FLUFF

2 cups bread crumbs
 2 eggs
 2 cups milk
 1/2 lb. cheese, grated and rubbed thru sieve.
 Butter and salt to taste.

Mix together. Bake in moderate oven. (Broth from vegetable may be used in place of milk).

Mrs. Wm. Lenz

GLORIFIED HAM AND EGGS

Place a layer of hard boiled eggs (halved) in casserole. Over this spread large dices left-over cooked ham. Pour over this with white sauce until the ham and eggs are covered. Sprinkle with buttered crumbs, a little grated cheese and a dash of paprika. Bake until brown.

(Note:- This originally was a recipe
Johnson's recipe, from the kitchen
at St. Mark's.

Mary Mayo Johnson

BEAN SOUP

2 lb. navy beans	4 tbsp. dark brown sugar
1/4 small bottle Heinz's	salt & pepper
tomato catsup	1/2 lb. bacon cut in
	small cubes

Soak beans about an hour. It is easier to pick them over after they are soaked. A bean jar, or salmon crock is most appropriate for baking. Cover well with cold water and bake slowly all day.

There are two kinds of small white beans -- the small hard white one is called the navy bean. This is the proper bean to bake; the other bean will be mushy. Do not be afraid of baking too long.

Mary Mayo Johnson

APRICOT PINEAPPLE MARMALADE

1 lb. dried apricots
 8 cups crushed pineapple
 2-1/2 cups water

Soak apricots in 2-1/2 cups of water overnight.
 Drain, put them thru grinder, add pineapple and
 3/4 cup sugar to each cup of fruit mixture.

Add water in which apricots soaked. Cook until
 thick.

Mrs. Daffin Davis

"DRAGON'S MOUTH"

(Sparkling sauce as fiery as its name
 to be poured over scrambled eggs)

1 cup catsup
 3 heaping tsp. of horseradish
 1 pinch cloves
 sprinkle of salt, pepper and paprika
 1 heaping tsp. chili powder

Heat combined ingredients to the boiling point.
 Arrange scrambled eggs on hot platter and pour
 this hot sauce over them. Serve immediately.

Mrs. Harry Frey

CRYSTALLIZED APRICOTS

Crystallized dried apricots are delicious. Wash and soak the apricots over night. Steam them the following morning until the skins are tender, but not quite so fragile as for other cooking processes. Have prepared a thick candy syrup - about 2 cups sugar to $\frac{1}{4}$ cup water or the juice from the drained apricots. Boil until clear and smooth and add as much fruit as can be stirred in without crowding. Dip out each piece as it grows clear and place on lightly oiled platter. Let dry for several days; then roll in powdered sugar.

Mary Martha Fisher

GRAPEFRUIT PEE

Cook the grapefruit halves (out of which fruit has been removed) in water a couple of hours. Drain, again cover with water so water $\frac{1}{2}$ inch. Baking soda has been added. When it comes to a boil, cook for 5 minutes. Drain and repeat same process, omitting the baking soda. Cut rind in thin strips; cover with water and again cook for 5 minutes. Drain, add $\frac{1}{2}$ cup sugar and simmer until it becomes transparent, watching to prevent sticking. Remove and with fork, while hot, roll in granulated sugar.

James Oliver Gault

BAKED ORANGES

Cut tops of medium sized oranges and core. Put in center of each 4 tbsp. sugar and 1 tsp. butter. Place in pan half full of water. Bake in slow oven one hour. Remove to serving dish and pour over sauce made as follows:

Thicken syrup left in pan with cornstarch and serve hot.

(Suitable for either dessert or entree).

Mary Edythe Klotzman

SUGAR SHORT CUTS

Pamper your sweet tooth, if you will, in spite of sugar rationing. Here are the sugar equivalents of fruit juices:

1 - 8 oz. glass of orange or pineapple juice =
3 tsp. of sugar (plus Vitamin C)

4 oz. of prune juice = 6 tsp. of sugar

4 oz. of unsweetened grapefruit juice = 2 tsp.
sugar

"A WORD TO THE WIVES"

A tsp. of salt added to the water in which eggs are cooked will prevent premature cracking.

Add a tsp. of lemon juice to the water in which rice is boiled to insure whiter, fluffier rice.

Try dropping a tsp. of peanut butter into each compartment of your muffin tin before pouring in the batter. This gives the muffins a delicious, nutty flavor.

Put a tbsp. of vinegar into water in which glasses are rinsed. It gives them a luster.

To help keep your plastered wall from cracking when you're hanging pictures with nails, heat the nails first and they will then more easily go thru paper or plaster.

The end of the curtain rod will slip easily thru the upper hem of curtains if the finger of an old leather glove is slipped over it.

HOUSEHOLD HINTS

Fish taste will be removed from pan by boiling 1 tsp. mustard in it for a few moments.

Keep lemons in water in ice box to keep soft - change once a week.

Soda size of pea added to each quart of rhubarb or gooseberry reduces amount of sugar required.

To clean silver, put it in 2 qts. water, 2 tbsp. salt and 1 cf soda in old aluminum kettle. Important that silver touches the aluminum.

Iodine is useful for covering scratches on mahogany furniture.

Add pinch baking powder to mashed potatoes to make light and fluffy.

Add salt to gravies and cream soups just before removing from fire as salt often curdles milk.

Gum camphor placed in the box of silver keeps it from tarnishing.

Stale bread will remove smudges and stains from wall paper or painted walls.

When boiling anything, grease top edge of pan with butter and it will never boil over.

To insure mealy potatoes, cut small slice off each end before putting them into the oven.

One cup sliced rhubarb added to blue or black berry pie improves flavor.

A pinch cream of tartar in fudge or boiled frosting will prevent sugaring.

